

# **GASTROBACK®**

## **INSTRUCTIONS FOR USE AND RECIPES**

### **DESIGN JUICER ADVANCED PRO**



Art.-Nr. 40133 Design Juicer Advanced Pro

Read all provided instructions before first usage!  
Model and attachments are subject to change



Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

## **Important Instructions**

- Always make sure the appliance is properly and completely assembled before connecting to power outlet and operating. The unit will not turn 'ON' unless properly assembled.

- **Never leave the appliance unattended when in operational mode.**

- **Do not** let the motor run permanently for longer than 7 minutes to avoid overheating.

- **Do not** operate the appliance continuously on heavy loads for more than 1 minute. The Design Juicer Advanced Pro is fitted with a safety device which safeguards against overheating with excessive loads. If this occurs, the juicer will automatically activate the overload protection button and the unit will switch itself off. If this occurs turn the power OFF at the power outlet and allow the unit to cool down. Then press the overload protection button found on the bottom of the motor base. The safety device will then be reset and the juicer is ready for use again.

- **ATTENTION:** Extra wide feed chute. Never put fingers, wooden spoons or other foreign substance (such as hair, clothing, brushes, cloths) into the feed chute when the appliance is plugged into the power point. **Do not** push products into the feed chute with your fingers or other foreign substances. Always use the food pusher provided. Always turn the appliance off, wait for the motor to stop moving and then pull the plug before taking off the lid of the juicer.

- **Do not** push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided.

- Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute.

- **WARNING:** The blades on the base of the stainless steel micro mesh filter and inside the feed chute are very sharp. Pay attention when handling the units. Only touch the stainless steel micro mesh filter on the edge and handle with care when cleaning with the nylon bristle brush.

- **ATTENTION:** Ensure that the filter basket is clean before starting to operate the appliance.

**Do not** leave food leftovers dehumidify on the appliance or units of the appliance. If pulp dehumidifies on the micro mesh filter it may clog the fine pores of the micro mesh filter thereby lessening the effectiveness of the juicer.

- **Note:** The juice jug lid can be used to avoid any splatter.

- **ATTENTION:** Empty the pulp container and juice jug in time to avoid run-over and splatter which might causes damages to the appliance.

- Never clean the motor block in the dishwasher.

- Always turn the appliance off and pull the plug when the appliance is not in use or when disassembling, moving or cleaning the appliance.

The current interest in fresh and unprocessed food is the reason for fresh fruit and vegetable juices to become a favourite component of our daily food and well balanced diet.

The Design Juicer Advanced Pro has a special designed large feed chute, a big pulp container, a big juice jug and a stainless steel titanium reinforced micro mesh filter. It operates with a high performance 1.500 watt motor which makes the juice production easy and efficient.

The units have a smooth surface with no grooves and rough edges and can be cleaned easily after use. The provided juice jug finishes with the juice run-out and therefore eliminates any splatter during operation. It has a volumetric capacity of 1.000 ml and a nice grip for easy and comfortable handling.

Please read all the advice and instructions with care and keep the manual. Only use the appliance to process fresh food.

## **Important safeguards**

Carefully read all instructions before operating and save the instructions for further reference.

**Do not** attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injury or damage by electric shock, fire or moving mechanical parts. This instruction is an essential part of the appliance. When passing on the appliance to a third person, ensure to include these instructions.

**Never leave the appliance unattended when in operational mode.**

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

### **Safeguards for Daily Operation**

- Only use the appliance for the intended purpose. Any non-appropriate use and misuse can cause damages and heavy personal injuries through voltage, fire and moving units. Only proceed the appliance as described in the directions.

- **Do not** use the appliance in moving vehicles or boats. Only use the appliance indoors.

- Store and use the appliance in a clean, frost free environment where it is protected from dampness, moist and immoderate and extraordinary burden (such as: downfall, beat, overheating, moisture in the motor base) .

- **Do not** use or store the appliance outdoors.

- Store appliance and units out of reach of children.

- The work space has to be easily accessible, solid, even, dry and of sufficient size.

**Do not** use the appliance in moist and wet areas.

- Operate the appliance on a well accessible, stable, level, dry, and suitable large surface.

**Do not** place the appliance or any part of it on or near hot surfaces (heater, gas burner, grill, or oven). **Do not** place the appliance near the edge of the table or counter or on inclined or wet surfaces or where it can fall.

- *Reparation and technical maintenance of the appliance or line cord are just allowed to be accomplished by an authorised specialist reparation shop.*
- **Do not** use the appliance if it is damaged or units of the appliance are damaged. **Do not** use the appliance if it does not function properly or if it was excessively loaded. The appliance is likely damaged if the appliance or units of the appliance show cracks, exorbitant wearing down, alterations or leaks. It is also likely damaged if the drive wheel of the motor base moves slowly. Do not use the appliance if the rotating sieve is damaged. Take the appliance for technical maintenance and repair to an authorised specialised reparation shop.
- Only use units, spare parts and supplies which are provided and recommended by the manufacturer. Damaged or improper units may break in use, damage the appliance or cause injury.
- **Do not** push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided.
- **Do not** touch the small cutting blades in the base of the stainless steel filter basket.
- Always make sure the appliance is properly and completely assembled before connecting to power outlet and operating. The unit will not turn 'ON' unless properly assembled.
- **Do not** let the motor run permanently for longer than 7 minutes to avoid overheating.
- **Do not** operate the appliance continuously on heavy loads for more than 1 minute. The Design Juicer Advanced Pro is fitted with a safety device which safeguards against overheating with excessive loads. If this occurs, the Juicer will automatically activate the overload protection button and the unit will switch itself off. If this occurs turn the power OFF at the power outlet and allow the unit to cool. Then press the overload protection button found on the bottom of the motor base. The safety device will then be reset and the Juicer is ready for use again.
- While proceeding **Do not** push the food pusher too hard down. Empty the pulp container and juice jug in time to avoid run-over and splatter which might causes damages to the appliance. When proceeding hard or stringily food or if you press the stamp down too hard the motor could stop or slow down. In this case turn off the appliance immediately and pull the plug to avoid overheating. Operate according to the instructions 'Trouble shooting guide'.
- **Do not** leave food leftovers dehumidify on the appliance or units of the appliance. If pulp dehumidifies on the micro mesh filter it may clog the fine pores of the micro mesh filter thereby lessening the effectiveness of the juicer. Remove such dirt immediately and operate according to the instructions 'Care and cleaning' before you continue to proceed.
- Never clean or operate the appliance or units of the appliance with abrasive or hard sharp-edged items.
- Never clean the motor block in the dishwasher.
- Never use force operating the appliance to avoid damage of the units of the appliance.

- The appliance is not suitable for mincing nuts, chocolate or similar ingredients. The appliance is not suitable to make minced meat or to blend food.
- **Do not** put any cloth or napkins underneath the appliance to avoid endangering by fire and electric shocks.
- Never let water or other liquids run into the motor base.
- Never clean the line cord or the motor base in the dishwasher, pour liquids over the appliance or douse or dip it in water or other liquids. In case that water or other liquids ran into the motor base while operating turn off the appliance immediately, pull the plug and dry the appliance with a clean cloth.
- Never leave children unsupervised when the appliance or units of the appliance are in reach.
- Never let children play with the appliance or units of the appliance. Children and invalid people have to be supervised using the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended, when the plug is plugged into the power point.
- Always turn the appliance off and pull the plug when the appliance is not in use or when disassembling, moving or cleaning the appliance.
- Make sure that the appliance is turned off before pulling the plug out of the power point.
- To avoid damage, **do not** use any abrasive cleaners, corrosive chemicals (i.e. disinfectants, bleach) or cleaning pads for operation or cleaning. **Do not** use any hard or sharp utensils for operation or cleaning.

### **Important Safeguards for all Electrical Appliances**

- Always uncoil the line cord completely before installing the appliance.
- Place the appliance close to a power point and connect it directly without using any extension cords to avoid additional risks of injury through fire or voltage.
- Only install the appliance in proper form secure grounding receptacle with adequate electric power supply (alternating current; 230/240 V, 50/60 Hz) and ground fault circuit interrupter. The maximum power consumption of the appliance is 1.500 Watt. You should also install a fuse with a release current of maximum 30mA. If necessary ask your electrician for help.
- Never pull, rip, bend, clamp, squish or knot the line cord. Pay attention to the line cord not hanging of the table. Attend to nobody getting caught in loops of the line cord or pulling the appliance of the work space. When pulling the plug always catch hold of the enclosure of the plug.
- **Do not** immerse the motor housing or power cord in water or any other liquid. **Do not** pour or drip any liquids on the motor housing or power cord. When liquids are spilled

on the motor housing, immediately unplug the appliance and dry the motor housing to avoid risk of electric shock or fire. **Do not** attempt to operate the appliance, when liquids are on or in the motor housing.

### **Movable and sharp-edged units – risk of injury**

- The feed chute is designed exceedingly large. Never put fingers, wooden spoons or other foreign substance (such as hair, clothing, brushes, cloths) into the feed chute when the appliance is plugged into the power point.
- Always turn the appliance off, wait for the motor to stop moving and then pull the plug before taking off the lid of the juicer.
- Only use the provided food pusher to push food through the feed chute.
- Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute.
- The blades on the base of the stainless steel micro mesh filter and inside the feed chute are very sharp. Pay attention when handling the units. Only touch the stainless steel micro mesh filter on the edge and handle with care when cleaning with the nylon bristle brush. Only store the appliance completely assembled. This way the blades will be out of reach.
- Never put foreign substance or hard objects into the feed chute. Remove all inedible parts (such as stem, hard peeling and seeds) of the food before putting them into the feed chute.
- The motor pursues running for a little while after turning the appliance off. Wait until the motor stops running completely before you open or move the appliance.

# Get to know your Gastroback juicer

Patented extra wide feed chute:  
You can fill in whole fruit such as apples, carrots, tomatoes and peeled oranges. For quick and easy juicing of fruit and vegetables.

Juicer cover (dishwasher suitable) with interlocking safety arm: stops the juicer operating without the juicer cover locked in place.

Large pulp container (dishwasher suitable)

Juice spout

Heavy duty 1.500 watt motor

OFF-switch



Stainless steel, titanium reinforced micro mesh filter basket (dishwasher suitable)



Speed control:

LOW: for juicing soft fruit with a lot of moist

HIGH: for juicing hard fruit and vegetables (view 'speed selector table')



assists in removal of pulp from the pulp container when juicing large quantities, nylon brush end for easy cleaning of the stainless steel filter basket (dishwasher suitable)

Food pusher with cannellure:  
for pushing whole fruit and vegetables down the feed chute (dishwasher safe)



Overload protection button on the bottom to safeguard against overheating (not shown in picture)

Cord storage: wraps around feet and clips into position under base

1 litre juice jug with handle and lid (dishwasher suitable)

Built in froth separator lid: ensures juice froth is separated from juice when poured into a glass (if preferred)

Lid: using the lid you avoid splatter while operating or to store the juice in the fridge





## Assembling the appliance

### Step 1:

Place the filter bowl surround on the motor base. Locate the integrated pulp container so that the spout fits through the hole on the front of the motor base (picture A).

### Step 2:

**WARNING:** Handle the units with care and **do not** use any force. Pay attention to the sharp blades on the stainless steel micro mesh filter and the feed chute to avoid injury. Always completely assemble your juicer before you plug the plug into the power point.

**ATTENTION:** Ensure the stainless steel filter basket is clean before assembling. Any dehumidified left over food on the basket will block the fine mesh holes. If necessary remove excess fibre build up (from fruit or vegetables) according to the instructions 'Care and Cleaning'.

Align the arrows on the stainless steel filter basket with the arrows on the motor drive coupling and push down until it clicks into place. Ensure the stainless steel filter basket is fitted securely inside the integrated pulp container and onto the motor base (picture B).

### Step 3:

Place the juicer cover over the stainless steel filter on top of the filter bowl surround (picture C). The feed chute has to be positioned in the middle of the filter basket and the pulp spouting of the cover has to face away from the interlocking safety arm.

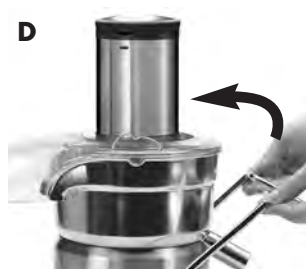
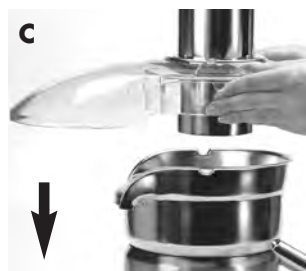
### Step 4:

Raise the safety locking arm straight up and lock into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover (picture D).

**Important:** If the safety locking arm is not in the right position the motor will not start moving.

### Step 5:

Slide the food pusher down the feed chute by aligning the groove of the food pusher with the small protrusion on the inside of the top of the feed chute. Continue to slide the food pusher down the feed chute (picture E)





### **Step 6:**

Place the pulp container into position by tilting the pulp container slightly to the right. Insert the container under the juicer cover on the left-hand side ensuring it is supported by the container support extending from under the motor base (picture F).

**Note:** To minimise cleaning, line the pulp container with a plastic freezer bag to collect the pulp (picture G). Pulp can then be used in other dishes, or as compost for the garden or discarded.

### **Step 7:**

Place the juice jug provided under the spout on the right-hand side of the appliance. The juice jug lid can be used to avoid any splatter.



## **Operating your Design Juicer Advanced Pro**

### **Step 1:**

Wash selection of fruit and vegetables to be juiced and remove if necessary the peel (oranges, citrus fruits), stems and stones (nectarines, peaches, plums) and all inedible elements.

**NOTE:** Most fruit and vegetables such as apples, carrots and cucumber will not need to be cut or trimmed to size as these will fit whole into the feed chute. Ensure vegetables such as beetroot, carrots, etc. have all soil removed, are well washed and trimmed of leaves before juicing. When juicing carrots place the tip of the carrot into the feed chute last.

### **Step 2:**

Ensure the Design Juicer Advanced Pro is correctly assembled and that there are no foreign objects in the feed chute before putting the plug into the power point. Ensure the stainless steel filter is thoroughly cleaned before each use (refer to 'Care and cleaning'). Ensure you place the juice jug with lid fitted (or glass) under spout before commencing juicing.

### **Step 3:**

Plug the power cord into a 220/230 V power outlet. With the motor running, place food into the feed chute. and turn the appliance 'ON' by switching the speed control. Dial to the desired speed (High or LOW) depending on the type of fruit or vegetable being juiced. Use the speed selector table as a guide for juicing different fruit and vegetables.

**Note:** Hard fruit and vegetables will put excess strain onto the motor if a low speed is selected. Please refer to the speed selector table to determine the correct speed for the fruit and vegetables being juiced.

## Speed selector table

Fruit / Vegetables	Suggested Speed
Apples	HIGH
Beetroot (cleaned, trimmed)	HIGH
Brussel sprouts (trimmed)	HIGH
Carrots (cleaned)	HIGH
Celery	HIGH
Fennel	HIGH
Pears hard (stalks removed)	HIGH
Pineapple (peeled)	HIGH
Broccoli	HIGH
Cabbage	HIGH
Cauliflower	HIGH
Apricots (stone removed)	LOW
Cucumber	LOW
Kiwi fruit (peeled)	LOW
Mangoes (peeled, stone removed)	LOW
Melons (peeled)	LOW
Nectarines (stone removed)	LOW
Oranges (peeled)	LOW
Peaches (stone removed)	LOW
Pears soft (stalks removed)	LOW
Plums (stone removed)	LOW
Tomatoes	LOW
Watermelon (peeled)	LOW

### Step 4:

**WARNING:** The feed chute is extra large! Never put fingers, wooden spoons or other foreign substances (such as hair, clothing, brushes, cloth) into the feed chute. Never use fingers to push food down the feed chute or to clear the feed chute. Always use the food pusher provided. With the motor running, place food into the feed chute and use the food pusher to gently guide food down. To extract the maximum amount of juice, always push the food pusher down slowly.

### Step 5:

As fruit and vegetables are processed, juice will flow into the juice jug and the separated pulp will accumulate in the pulp container.

**ATTENTION: Do not** allow the pulp container to overfill as this may affect the operation of the appliance (refer to disassembling instructions). Reassemble machine to continue juicing. To minimise cleaning, line the pulp container with a plastic freezer bag to collect

the pulp. Pulp can then be used in other dishes (see recipes), or as compost for the garden or discarded (see recipes in the back of the manual).

## **Empty the pulp container during juicing**

The pulp container can be emptied during juicing by turning the appliance 'Off' at the control panel and then carefully removing the pulp container. Remove the pulp container by tilting the pulp container slightly to the right and unlatch it from under the juicer cover and the container support extending from under the motor base. Replace the empty pulp container into position before continuing to juice.

## **Overload protection button**

The Design Juicer Advanced Pro is fitted with a safety device which safeguards against overheating with excessive loads. If this occurs, the juicer will automatically activate the overload protection button and the unit will switch itself off. If this occurs turn the power OFF at the power outlet and allow the unit to cool. Then press the overload protection button found on the bottom of the motor base. The safety device will then be reset and the juicer is ready for use again.

**IMPORTANT:** Put aside the juice jug and the pulp container before you turn the motor base around carefully to activate the overload protection button. The juicer is ready for use and you can continue juicing after putting the pulp container and the juice jug back into position. In case overload protection button gets activated straight away again refer to the trouble shooting guide.



## **Disassembling your Design Juicer Advanced Pro**

**WARNING:** Always turn the appliance off and pull the plug when the appliance is not in use or when disassembling, moving or cleaning the appliance.

### **Step 1:**

Ensure the appliance is turned off by pressing the Off-switch on the control panel and unplug the cord.

### **Step 2:**

Remove the pulp container by tilting the pulp container slightly to the right and unlatch it from under the juicer cover and the container support extending from under the motor base (picture A).

### **Step 3:**

Use the grip handle located on the safety locking arm to lift the locking arm from the juicer cover and lower down out of position (picture B).



#### Step 4:

Lift the juicer cover off the juicer (picture C).



#### Step 5:

Remove the filter bowl surround with the stainless steel filter basket still in place. To remove the filter bowl hold the base of the juicer and turn the filter bowl surround by the juice spout clockwise (picture D).



#### Step 6:

**WARNING:** The stainless steel filter basket contains small sharp blades to cut and process fruit and vegetables. **Do not** touch blades when handling the filter basket.

To remove the stainless steel filter basket from the filter bowl surround, turn the filter bowl surround upside down and carefully remove the filter basket. For easy cleaning, it is recommended to remove the filter basket over the sink.



**ATTENTION:** There are sharp blades on the bottom of the stainless steel filter basket (see picture).



## Care and Cleaning

**WARNING:** Always ensure that the juicer is switched off at the power outlet. Then remove the plug from the power outlet before cleaning, disassembling and storing the appliance. **Do not** immerse the motor base in water or any other liquid. **Do not** use water jet to clean the motor base. **Do not** clean the motor base in the dishwasher.

The centre of the filter basket and feed chute contain small sharp blades to process fruit and vegetables during the juicing function. **Do not** touch blades when handling the filter basket or feed chute.

**ATTENTION:** Abrasive and strong cleaner damage the surface of the plastic units and could cause discolouration. Never clean the appliance or units with abrasive and strong cleaner. For easier cleaning and to avoid discolouration: Clean as you go and avoid dried on juice or pulp residue. Immediately after each use, rinse removable parts in hot water to remove wet pulp. Otherwise discolouration of the plastic may occur with strongly

coloured fruit and vegetables. Allow parts to air dry.

Never use hard or sharp-edged subjects when using or cleaning the juicer or the stainless steel micro mesh filter. **Do not** use force when using the appliance to avoid damages. Always assemble the appliance completely before storing. The units are protected this way and can not get lost.

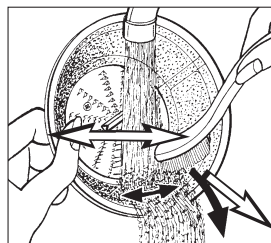
Ensure the Design Juicer Advanced Pro is correctly disassembled. Refer to 'Disassembling your Design Juicer Advanced Pro'. Follow these instructions to clean all surfaces of parts that come into contact with food during normal use.

Filter bowl surround, juicer cover, stainless steel micro mesh filter, pulp container and juice jug are dishwasher safe (top shelf only). Use a program to be suited for glasses (low temperature). A program with high temperature might cause discolouration and distortion of the plastic units. Plastic units might tarnish being frequently cleaned in the dishwasher.

**IMPORTANT: Do not** clean the food pusher in the dishwasher.

**IMPORTANT:** Soak the stainless steel filter basket in hot soapy water for approximately 10 minutes immediately after juicing is completed. If pulp dehydrates on the micro mesh filter it may clog the fine pores of the micro mesh filter thereby lessening the effectiveness of the juicer.

Using the cleaning brush, hold the filter basket under running water and brush from the inside of the basket to the outer rim. Avoid touching the small sharp blades in the centre of the filter basket. After cleaning the filter basket, hold it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked, soak the filter basket in hot water with 10% lemon juice to loosen the blocked holes. Alternatively, wash the filter basket in the dishwasher.



**Note:** Alternatively you can soak the filter basket in hot water with dental prosthesis detergent. Rinse thoroughly with clear water and the provided nylon brush.

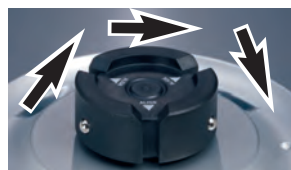
**IMPORTANT: Do not** soak the stainless steel filter basket in bleach. Always treat the filter basket with care as it can be easily damaged.

**Note:** To minimise cleaning, line the pulp container with a plastic freezer bag to collect the pulp. Pulp can then be used in other dishes (see recipes), or as compost for the garden or discarded.

Wipe the motor base with a damp cloth. Ensure of no water intrusion into the inside of the motor base.

Allow parts to air dry or thoroughly dry them with a clean cloth. Always assemble the appliance completely before storing (regard 'Assembling the appliance'). The units are protected this way and cannot get lost.

**ATTENTION:** Occasionally clean the drive coupling (see picture) with a damp cloth. Ensure the stainless steel balls of the basket adjustment are clean and free from dried on juice or pulp residue. After every fifth usage put some vaseline onto the balls of the adjustment.



**WARNING:** Please store the juicer in a frost free, clean and dry location where it is out of reach of children and is protected against excessively loads (such as downfall, voltage, heat, humidity). Never lay heavy or hard objects on top of the appliance.

## To clear blockage

When juicing hard or stringily fruit or vegetables, or if you push down the food pusher too fast or with too much pressure or the juicing action is too vigorous, wet pulp can build up under the juicer cover or the motor appears to stall when juicing. Wet pulp would block the fine meshes of the filter basket. Try slower juicing action by pushing the food pusher down more slowly. Follow Disassembling and Cleaning instructions and clean the filter bowl surround, the stainless steel filter basket and the juicer cover.

1. Turn the appliance off, wait for the motor to stop moving and pull the plug.
2. Disassemble the appliance according to the instructions. **WARNING: Do not** touch blades when handling the filter basket.
3. Remove residue of food on the filter basket with a small wooden or plastic spoon.
4. Assemble the appliance according to the instructions and continue juicing.
5. If another blockage occurs clean the appliance according to the instruction 'Care and Cleaning'.

## To avoid further blockage:

- When juicing hard or stringily fruit or vegetables choose a high speed.
- Remove very hard and stringily elements such as stalks and stems.
- Try slower juicing action by pushing the food pusher down more slowly.
- Avoid overloading pulp in the pulp container. The pulp has to be able to fall easily and unhindered into the pulp container.
- Try other fruit and vegetables.

## Trouble Shooting Guide

Possible problem	Easy solution
Machine will not work when switched 'ON'	The safety locking arm may not be correctly engaged in the vertical operating position with the locking arm located into the two grooves on either side of the juicer cover (regard 'Assembling the appliance').
Motor appears to stall when juicing	Wet pulp can build up under the cover if the juicing action is too vigorous. Try slower juicing action by pushing the food pusher down more slowly. Clean the integrated pulp container, the stainless steel filter basket and the juicer cover (regard 'Clear blockage').
Excess pulp building up in the micro mesh filter basket	Stop the juicing process. Remove the juicer cover, scrape off pulp. Re-assemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.

<b>Possible problem</b>	<b>Easy solution</b>
<i>Pulp too wet and reduced extracted juice</i>	<i>Try a slower juicing action by pushing the food pusher down more slowly. Remove stainless steel filter basket and thoroughly clean mesh walls with the nylon brush. Rinse the stainless steel filter basket under hot water. If the fine mesh holes are blocked, soak the stainless steel filter basket in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher. This will remove excess fibre build up (from fruit or vegetables) which could be inhibiting the juice flow.</i>
<i>Juice leaks between the rim of the juicer and the cover of the filter</i>	<i>Try a slower juicing action by pushing the food pusher down more slowly. Fruit and vegetables with a high water content (tomatoes and watermelon) should be juiced on low speed.</i>
<i>Bowl surround juice sprays out from spout</i>	<i>Try a slower juicing action by pushing the food pusher down more slowly.</i>
<i>Juicer makes loud noise when turned on</i>	<i>Filer basket is not properly snapped into position. Turn the On/OFF button to OFF. Turn the power OFF. Disassemble the Design Juicer Advanced Pro (refer to 'disassembling'). Re-assemble (refer to 'assembling').</i>
<i>No juice coming out while juicing</i>	<i>Check that the spout is not blocked with pulp. Refer to 'Care and cleaning'.</i>

## **Tips on juicing**

### **The inside information on juicing**

Although juice drinks are usually developed with flavour, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience. 95% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruit and vegetables form an important part of a well balanced diet. Fresh fruit and vegetable juices are an easy to make source of vitamins and minerals.

Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients. When you make your own juices, you have complete control over what you include in them. You select the ingredients and decide if you need to use sugar, salt or other flavouring agents. Freshly extracted juices should be consumed just after they have been made to avoid a loss of vitamin content.

### **Purchasing and storage of fruit and vegetables**

- Always wash fruit and vegetables before juicing.
- Always use fresh fruit and vegetables for juicing.
- To save money and obtain fresher produce, purchase fruit or vegetables that are in season.
- Keep your fruit and vegetables ready for juicing by washing them before storing.
- Most fruit and hardier type vegetables can be stored at room temperature. The more delicate and perishable items such as tomatoes, berries, leafy greens, celery, cucumber and herbs should be stored in the refrigerator until required.



## **Preparation of fruit and vegetables**

- If using fruits with hard or inedible skins such as mangoes, kiwi, guava, melons or pineapple, always peel before juicing.
- Citrus fruits can be juiced in the Design Juicer Advanced Pro if peeled first.
- All fruits with pits, hard seeds or stones such as nectarine, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.
- A small amount of lemon juice can be added to apple juice to prohibit browning.

**NOTE:** Your Design Juicer Advanced Pro makes invigorating, frothy orange juice. Simply peel the oranges and juice. (It is best to refrigerate oranges before juicing).

## **The right technique**

- When juicing a variety of ingredients with varying textures start with the softer textured ingredients then change to for harder texture ingredients. Choose the correct speed according to the speed selection table.
- If you are juicing herbs, sprouts or leafy green vegetables either wrap them together to form a bundle or juice them in the middle of a combination of ingredients to obtain the best extraction.
- If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing, it is advised to juice them as with a combination of other fruit and vegetables.
- All fruit and vegetables produce different amounts of liquids. This varies within the same group i.e. one batch of tomatoes can produce more juice than another batch. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of a particular mixture.

**NOTE:** To extract the maximum amount of juice always push the food pusher down slowly.

## **Getting the right blend**

It is easy to create great tasting juice. If you have been making your own vegetable and fruit juices, then you know how simple it is to invent new combinations. Taste, colour, texture and ingredient preferences are a personal thing. Just think of some of your favourite flavours and foods – would they work well together or would they clash. Some strong flavours could overpower the more subtle flavours of others. It is however, a good rule of thumb to combine starchy, pulpy ingredients with those high in moisture.

## **Using the pulp**

The remaining pulp left after juicing fruit or vegetables is mostly fibre and cellulose which, like the juice, contains vital nutrients necessary for the daily diet and can be used in many ways. However, like the juice, pulp should be used that day to avoid loss of vitamins.

Some of the uses of pulp are to bulk out rissoles, thicken casseroles or soups or in the case of fruit, simply placed in a bowl topped with meringue and baked for a simple dessert. Quite apart from the consumption use, pulp is great used in the garden for compost.

**NOTE:** When using the pulp, there may be some pieces of fruit or vegetables remaining. These should be removed before using the pulp in any recipes.

## Fruit and vegetable facts

<b>Fruit and vegetables</b>	<b>Best season to buy</b>	<b>Storage</b>	<b>Nutritional value</b>	<b>Kilojoule/ calorie count</b>
Apples	Autumn/Winter	Vented plastic bags in refrigerator	High in Dietary Fibre and Vitamin C	200 g Apple=300 Kj (72 cal)
Apricots	Summer	Unwrapped in crisper of refrigerator	High in Dietary Fibre, Contains Potassium	30 g Apricot=85 Kj (20 cal)
Beetroot	Winter	Cut off tops, then refrigerate unwrapped	Good source Folate and Dietary Fibre, Vitamin C and Potassium	160 g Beetroot=190 Kj (45 cal)
Broccoli	Autumn/Winter	Plastic Bag in refrigerator	Vitamin C, Folate, B2, B5, E, B6 and Dietary Fibre	100 g Broccoli=195 Kj (23 cal)
Brussels Sprouts	Autumn/Winter	Unwrapped in crisper of refrigerator	Vitamin C, B2, B5, E, Folate and Dietary Fibre	100 g Brussels Sprouts =110 Kj (26 cal)
Cabbage	Winter	Wrap, trimmed in the refrigerator	Vitamin C, Folate, Potassium, B6 and Dietary Fibre	100 g Cabbage=110 Kj (26 cal)
Carrots	Winter	Uncovered in refrigerator	Vitamin A, C, B6 and Dietary Fibre	120 g Carrots=125 Kj (30 cal)
Cauliflower	Autumn/Winter	Remove outer leaves, store in Plastic bag in refrigerator	Vitamin C, B5, B6, Folate, Vitamin K and Potassium	100 g Cauliflower=55 Kj (13 cal)
Celery	Autumn/Winter	Refrigerate in plastic bag	Vitamin C and Potassium	80 g Celery= 55 Kj (7 cal)
Cucumber	Summer	Crisper in refrigerator	Vitamin C	280 g Cucumber=120 Kj (29 cal)
Fennel	Winter/Spring	Crisper in refrigerator	Vitamin C and Dietary Fibre	300 g Fennel=145 Kj (35 cal)
Kiwi Fruit	Winter/Spring	Crisper in refrigerator	Vitamin C and Potassium	100 g Kiwi Fruit=100 Kj (40 cal)
Mangoes	Summer	Refrigerated	Vitamin A, C, B1, B6 and Potassium	240 g Mango=200 Kj (48 cal)
Melons including Watermelon	Summer/Autumn	Crisper in refrigerator	Vitamin C, Folate, Dietary Fibre and Vitamin A	200 g Melon=210 Kj (50 cal)
Nectarine	Summer	Crisper in refrigerator	Vitamin C, B3, Potassium and Dietary Fibre	80 g Nectarine=355 Kj (85 cal)
Oranges	Autumn/Winter Spring	cool and dry place for 1 week, transfer to refrigerator keep longer	Vitamin C 35 mg/100 g	150 g Orange=160 Kj (38 cal)
Peaches	Summer	Refrigerate uncovered	Vitamin C, B3, Potassium and Dietary Fibre	150 g Peach=205 Kj (49 cal)
Pears	Autumn	Refrigerate uncovered	Dietary Fibre	150 g Pears=250 Kj (60 cal)
Pineapples	Summer	Refrigerate uncovered	Vitamin C	150 g Pineapple=245 Kj (59 cal)
Plums	Summer	Refrigerate uncovered	Dietary Fibre	70 g Plums=110 Kj (26 cal)
Tomatoes	Summer	Uncovered in crisper of refrigerator	Vitamin C, Dietary Fibre, Vitamin E, Folate and Vitamin A	100 g Tomatoes= 90 Kj (22 cal)

**Note:** Your Design Juicer Advanced Pro makes invigorating frothy orange juice. Simply peel the oranges and juice (best to refrigerate oranges before juicing).

## ***Recipes***



### **Apple-Pear-Strawberry-Juice**

Makes 3 cups:

- 1 small Granny Smith apple
- 3 small ripe pears
- 1 cup strawberries, trimmed

Process apple, pears and strawberries through the juicer. Serve immediately.

### **Rockmelon-Mint-Mango-Juice**

Makes 2 cups:

- 1/2 small rockmelon, peeled, seeded and halved
- 3 sprigs fresh mint leaves
- 1 mango, halved, seeded and peeled

Process rockmelon, mint and mango through the juicer. Serve immediately.

### **Tomato-Cucumber-Parsley-Carrot-Juice**

Makes 3 cups:

- 3 medium tomatoes
- 1 large cucumber
- 1 large bunch fresh parsley
- 3 medium carrots, trimmed

Process tomatoes, cucumber, parsley and carrots through the juicer. Serve immediately.

### **Kumera-Celery-Ginger-Orange-Juice**

Makes 3 cups:

- 4 sticks celery, trimmed
- 1 small kumera (sweet potato), peeled and halved
- 2.5 cm piece fresh ginger
- 4 oranges, peeled

Process celery, kumera, ginger and oranges through the juicer. Serve immediately.

### **Parsnip-Celery-Pear Juice**

Makes 3 Cups:

- 2 parsnips, trimmed
- 4 sticks celery, trimmed
- 4 medium pears, stalks removed

Process parsnips, celery and pears through the juicer. Serve immediately.

## **Fresh Starts**

### **Apple-Carrot-Celery-Juice**

You may alter the amounts of either the carrots or apple to make the juice sweeter or savoury to suit your taste buds:

Makes 2 cups:

4 small Granny Smith apples

3 medium sized carrots, trimmed

4 sticks celery

Process apples, carrots and celery through the juicer. Mix well and serve immediately.

### **Tomato-Carrot-Celery-Lime-Juice**

Makes 3 cups:

2 medium tomatoes

1 large carrot, trimmed

2 celery stalks, trimmed

1 lime, peeled

Process tomatoes, carrot, celery and lime through the juicer. Serve immediately.

### **Carrot-Beetroot-Orange-Juice**

Makes 2 cups:

2 medium carrots, trimmed

3 medium beetroot, trimmed

4 oranges, peeled

Process carrots, beetroot and oranges through the juicer. Serve immediately.

### **Apple-Peach-Grapefruit-Juice**

Makes 2 cups

1 small Delicious apple

2 large peaches, halved and seeds removed

2 grapefruits, peeled

Process apple, peaches and grapefruit through the juicer. Serve immediately.

### **Pineapple-Peach-Pear-Juice**

Makes 3 cups

1/2 small pineapple, peeled and halved

2 peaches, halved and seeds removed

2 small ripe pears

Process pineapple, peaches and pears through the juicer. Serve immediately.

## **Vitamin replacer**

### **Tomato-Carrot-Red Capsicum-Juice**

Makes 3 cups:

2 small red capsicum

3 medium tomatoes

3 carrots, trimmed

4 sprigs parsley

Trim base of capsicum and remove seeds. Process tomatoes, carrots, parsley and capsicum through the juicer. Serve immediately.

### **Blackberry-Pear-Grapefruit-Juice**

Makes 3 cups:

250g blackberries

3 ripe pears

2 grapefruits, peeled

Process blackberries, pears and grapefruit through the juicer. Serve immediately.

### **Beetroot-Apple-Celery-Juice**

Makes 2 cups:

4 medium sized beetroot, trimmed

2 medium Granny Smith apples

4 sticks celery

Process beetroot, apples and celery through the juicer. Serve immediately.

### **Cucumber-Celery-Fennel-Bean Sprout-Juice**

Makes 3 cups:

1 large cucumber

3 sticks celery

1 bulb fennel, trimmed

2 cups bean sprouts

Process cucumber, celery, fennel and bean sprouts through the juicer. Serve immediately.

### **Frothie orange juice**

Makes 8-10 cups:

Process oranges through the juicer. Serve immediately. (Best to refrigerate oranges before juicing)

## Liquid lunches

### **Mango, rockmelon and orange yogurt drink**

Serves 4:

- 1 mango, halved, peeled and seeded
- 1/2 small rockmelon, peeled, seeded and cut into two equal portions
- 5 oranges, peeled
- 3 tablespoons natural yogurt

Process mango, rockmelon and oranges through the juicer. Pour into a large bowl whisk in yogurt. Serve immediately.

### **Fresh vegetable soup with noodles**

Serves 4

- 1 small tomato
- 1 small onion, peeled and trimmed
- 2 carrots
- 1 green capsicum, base removed and seeded
- 1 tablespoon butter
- 1 tablespoon wholemeal flour
- 375ml vegetable stock
- 425g canned baked beans
- 1 packet 2 Minute Noodles
- Freshly ground black pepper

Process tomato, onion, carrots and green pepper through the juicer. Melt butter in a large saucepan over a medium heat. Stir in flour, cook for one minute, stirring constantly. Stir in the extracted juice, vegetable stock and baked beans. Bring to the boil, then reduce heat and allow to simmer for 10 minutes. Add noodles, cook for 2 minutes or until noodles are tender. Pour into 4 soup bowls, sprinkle with black pepper to taste and serve immediately.

### **Gazpacho**

Serves 4:

- 4 medium tomatoes
- 4 sprigs fresh parsley
- 1 large clove garlic, peeled
- 1 small onion, peeled and trimmed
- 2 carrots
- 2 stalks celery
- 1 red capsicum, base removed and seeded
- 1 lebanese cucumber
- 2 tablespoons red wine vinegar
- freshly ground black pepper
- 1 cup crushed ice
- 3 tablespoons chopped fresh basil



Process tomatoes, parsley, garlic, onion, carrots, celery, red capsicum and cucumber through the juicer. Stir in vinegar and black pepper. Arrange ice in four soup bowls. Pour in extracted juice, sprinkle with basil and serve immediately.

### **Pasta with provencal style sauce**

Serves 4:

4 tomatoes  
2 sprigs fresh parsley  
1 stick celery  
2 large cloves garlic  
1 small onion, peeled and trimmed  
1 red capsicum, base removed and seeded  
1 tablespoon tomato paste  
1/2 cup red wine  
2 teaspoons dried oregano  
500g cooked pasta  
3 tablespoons grated Parmesan cheese

Process tomatoes, parsley, celery, garlic, onion and red capsicum. Blend tomato paste with red wine, stir in the extracted juice. Pour into a saucepan and cook over medium heat for 3-4 minutes. Add pasta and toss to coat pasta well. Divide mixture between 4 serving bowls. Sprinkle with oregano and Parmesan cheese. Serve immediately.

## **Icy Coolers**

### **Sparkling pear and apricot cooler**

Makes 4 cups:

4 large apricots, halved and seeded  
3 large pears  
250 ml mineral water  
1 cup crushed ice

Process apricots and pears through the juicer. Scoop ice into 4 tall glasses. Divide extracted juice between the glasses. Top with mineral water, stir well to blend. Serve immediately.

### **Rockmelon, strawberry and passion crush**

Makes 4 cups:

1/2 rockmelon, peeled, seeded and divided  
into 2 equal portions  
250g strawberries, hulled  
pulp of 2 passion fruit  
1 cup crushed ice

Process rockmelon and strawberries through the juicer. Stir in passion fruit pulp. Scoop ice into 4 glasses, pour over juice, mix well to combine. Serve immediately.

### **Tropical blend**

Makes 4 cups

2 mangoes, halved, seeded and peeled

3 kiwi fruit, peeled

1/2 small pineapple, peeled and halved

1/2 cup fresh mint leaves

1 cup crushed ice

Process mangoes, kiwi fruit, pineapple and mint through the juicer. Scoop ice into 4 glasses, pour over juice, mix well to combine. Serve immediately.

### **Tomato, nectarine, passionfruit and mint icer**

Makes 4 cups:

6 tomatoes

2 nectarine

1/2 cup fresh mint leaves

pulp of 4 passion fruit

1 cup crushed ice

Process tomatoes, nectarine and mint leaves through the juicer. Stir in passionfruit pulp. Scoop ice into 4 glasses, pour over juice, mix well to combine. Serve immediately.

### **Cucumber, pineapple and coriander ice**

Makes 4 cups:

1/2 small pineapple, peeled and halved

2 cucumber

1/2 cup fresh coriander leaves

1 cup crushed ice

Process pineapple, cucumber and coriander through the juicer. Scoop ice into 4 glasses, pour over juice, mix well to combine. Serve immediately.

### **Pear, radish and celery crush**

Makes 4 cups:

3 medium pears

4 radishes, trimmed

3 sticks celery

1 cup crushed ice

Process pears, radishes and celery through the juicer. Scoop ice into 4 glasses, pour over juice, mix well to combine. Serve immediately.

## **Spirited juices**

### **Coconut pineapple colada**

Makes 4 cups:

- 1/2 coconut, peeled and halved
- 1/2 large pineapple, peeled and quartered
- 3 tablespoons Malibu liqueur
- 500ml soda water
- 1 cup crushed ice

Process coconut and pineapple through the juicer. Stir in liqueur and soda water. Scoop ice into 4 tall glasses, pour over juice mixture, mix well to combine. Serve immediately.

### **Bloody Mary**

Makes 4 cups

- 4 medium tomatoes
- 2 sticks celery
- 1 large red capsicum, base removed and seeded
- 1/3 cup Vodka
- 1 cup crushed ice

Process tomatoes, celery and red capsicum through the juicer. Stir in Vodka. Scoop ice into 4 glasses, pour over tomato mixture, mix well to combine. Serve immediately.

### **Honeydew dream**

Makes 4 cups:

- 1 honeydew melon, peeled, seeded and quartered
- 3 tablespoons Midori liqueur
- 500ml soda water
- 1 cup crushed ice

Process honeydew melon through the juicer. Stir in liqueur and soda water. Scoop ice into 4 tall glasses, pour over melon mixture, mix well to combine. Serve immediately.

### **Peach and mint julep**

Makes 4 cups:

- 6 peaches, halved and seeded
- 1/2 cup fresh mint leaves
- 2 tablespoons Creme de Menthe
- 2 teaspoons sugar
- 1/2 cup crushed ice
- 500ml mineral water

Process peaches and mint leaves through juicer. Stir in Creme de Menthe and sugar. Scoop ice into 4 glasses, pour over peach mixture, mix well to combine. Serve immediately.

## **Energy fuel**

### **Grape, kiwi fruit and berry booster**

*Grapes contain potassium and iron, providing a great pick-me-up after a strenuous day.*

*Makes 6 cups:*

*500g green seedless grapes, stems removed*

*2 kiwi fruit, peeled*

*250g strawberries, hulled*

*500ml skim milk*

*2 tablespoons powdered protein drink mix*

*1/2 cup crushed ice*

*Process grapes, kiwi fruit and strawberries through the juicer. Mix in milk, protein drink mix and crushed ice. Serve immediately.*

### **Beetroot, carrot and orange quencher**

*8 carrots*

*2 small beetroot, trimmed*

*1/4 cup fresh mint leaves*

*4 oranges, peeled*

*Process carrots, beetroot, mint leaves and oranges through the juicer. Serve immediately.*

### **Apricot, apple and pear sparkle**

*Makes 4 cups*

*4 large apricots, halved and seeded*

*4 small red apples*

*3 medium pears*

*250ml sparkling mineral water*

*1/2 cup crushed ice*

*Process apricots, apples and pears through the juicer. Stir in mineral water and ice. Serve immediately.*

## **Fibre favourites**

Rather than waste the fibre from the fruit and vegetables that have been juiced, the following recipes have been developed using the left over pulp.

### **Carrot, pumpkin and feta flan**

Serves 6:

8 sheets filo pastry

60g butter, melted

1 leek finely sliced

1 cup pumpkin pulp

1 cup carrot pulp

250g feta cheese, crumbled

3 eggs

1 egg white

1/2 cup milk

2 tablespoons orange rind

3 tablespoons chopped fresh parsley

Layer the sheets of pastry, brushing between each sheet with butter. Lift pastry into a 25 cm flan tin, press over base and side. Trim pastry edge to about 1.5cm higher than side of tin. Combine leek, pumpkin, carrot, feta cheese, eggs, egg white, milk, orange rind and parsley. Pour into pastry case and bake at 180°C for 25-30 minutes or until golden and set.

### **Vegetable and bacon soup**

Serves 4:

3 teaspoons butter

1 onion, finely chopped

1 ham bone

350g beetroot pulp, strained and  
juice reserved

50g potato pulp, strained and juice reserved

50g carrot pulp, strained and juice reserved

100g tomato pulp, strained and juice reserved

50g cabbage pulp, strained and juice reserved

reserved juices and enough water to

make up 2 litres

4 bacon rasher, chopped

1 tablespoon lemon juice

1/2 cup sour cream

Melt butter in a large saucepan, cook onion over a medium heat for 2-3 minutes or until golden. Add ham bone to pan, stir in beetroot pulp, potato pulp, carrot pulp, tomato pulp, cabbage pulp, reserved juices and water, bacon and lemon juice. Bring to the boil, reduce heat and simmer for 30-40 minutes. Remove ham bone, discard bone, finely chop meat and return to the pan. Serve topped with sour cream.

## **Carrot, apple and celery strudels**

Serves 8:

30g butter

1 small onion, finely chopped

4 1/2 cups carrot, apple and celery  
pulp, strained

(see juice recipe on page R3)

250g cottage cheese

2 tablespoons chopped fresh mint

1 egg, beaten

12 sheets filo pastry

60g butter, melted extra

1 cup grated fresh Parmesan cheese

Melt butter in a saucepan, add onion, cook for

2-3 minutes, or until soft, seasoning to taste. Combine onion, carrot, apple and celery pulp, cottage cheese, mint and egg in a bowl. Mix well. Cut filo sheets in half, place 3 sheets on bench, cover remaining pastry with greaseproof paper, then a damp cloth to prevent drying. Brush 1 sheet of pastry with extra butter, sprinkle with Parmesan cheese, top with another sheet of pastry, brush with butter, sprinkle with more cheese. Repeat with last sheet of pastry. Place tablespoons of carrot mixture on one end of pastry, fold in sides and roll up like a swiss roll. Repeat with remaining pastry and pulp mixture. Place on a greased oven tray and bake at 200°C for 20-25 minutes or until golden.

## **Berry and white chocolate mousse**

Serves 6:

200g white chocolate

200g strawberry pulp

200g raspberry pulp

3 teaspoons gelatin dissolved in 3 tablespoons

hot water

3 egg yolks

300ml carton thickened cream

1/4 cup icing sugar

2 tablespoons Grand Marnier

Melt chocolate over hot water, cool, being careful not to let it set. Combine strawberry pulp and raspberry pulp, set aside. Combine melted chocolate, gelatin mixture and egg yolks, whisk until pale and glossy. In a separate bowl, beat cream and icing sugar together until soft peaks form, fold through chocolate mixture with berry pulp and Grand Marnier. Pour into a wetted 5 cup capacity mould. Refrigerate several hours or overnight.

## **Carrot cake**

Serves 16:

1 3/4 cups plain flour  
2 teaspoons baking powder  
1/2 teaspoon nutmeg  
1/2 teaspoon cinnamon  
1/2 teaspoon cardamom  
1/2 cup peanuts, chopped  
1/2 cup sultana  
1/2 cup brown sugar, firmly packed  
1 1/2 cups carrot pulp  
1/2 cup oil  
2 eggs, lightly beaten  
1/4 cup sour cream

Grease and line a 25cm x 15cm loaf pan. Sift flour and baking powder into a large mixing bowl, add nutmeg, cinnamon, cardamom, peanuts, sultana, brown sugar and carrot pulp, stir to combine. Add eggs, oil and sour cream. Beat with electric mixer, using medium speed until all ingredients are well blended. Pour into loaf pan. Bake at 180°C for 1 hour or until cake is cooked when tested with a skewer. Remove from oven, stand in cake pan for 5 minutes before inverting out onto a wire cake rack.

## **Storage**

Always clean the appliance before storing. Operate according to the instructions 'Care and Cleaning'. Please store the juicer in a frost-free, clean and dry location where it is out of reach of children and is protected against excessively loads (such as down-fall, voltage, heat, humidity). Never lay heavy or hard objects on top of the appliance.

## **Warranty**

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted.

There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes.

The Warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

## **Waste Disposal**

The appliance has to be deposed by the definition of the regional waste disposal of electricalscrap. If necessary get information of the regional waste management enterprise.



**Notes**

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